

Mirta's Recipes



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Chocoflan

Diet: **Healthy food**

Nationality: **Others**

Occasion: **Birthday**

Preparation time: **105**

Preparation type: **Oven**

Ingredients:

cream cheese - nonfat (4 ounces), evaporate milk (1 can), eggs (7), vanilla (1 tspn), chocolate cake mix (1 package), water (1 cup), sugar, granulated (1 cup), vegetable oil (1/3 cup), sour cream - nonfat (1/2 cup),

Preparation mode:

Heat the oven to 375 oF. Grease a bundt pan. Mix the milk, 4 ounces of cream cheese, 4 eggs, vanilla and sugar in a blender; blend for 5 seconds and put aside. At medium speed, with an electric mixer, beat the chocolate cake mix, water, oil and three eggs; beat well. Add sour cream and repeat. First pour the chocolate cake mixture into the greased bundt pan and then pour the first mixture (previously set aside) slowly over the chocolate cake layer. Place the bundt pan inside a 13x9x2 pan and add water until the pan is half filled. Bake for 1 hour and 30 minutes.